

Salmon Pie

Pastry for one double-crust 9" pie
1 large can red salmon
6 small to medium peeled potatoes
2 Tbsp. butter
1/3 cup milk
1 small onion, onions
Salt and pepper to taste

Cut potatoes in 4 and cook in boiling water until soft. Drain water, add salt, pepper, butter and milk: mash well. Chop and sauté onion in a little butter. Open can of salmon and drain. Clean salmon, removing all bones and skin. In large bowl, combine salmon with potatoes and sautéed onions; mix well Heat oven to 375. Prepare pie crust, line pie plate with pastry. Spoon salmon mixture into pie-crust-lined pan. Top with second crust, flute and vent. Bake at 375 until crust is as brown as you like. Serve with coleslaw or salad.

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